

## FOOD SCIENCE PRACTICAL

Sem	Subject Code	Category	Lecture		Theory	Practical		Credits
	21CNF21	Core practical I	Hrs/sem	Hrs/Per week	-----	Hrs/sem	Hrs/Per week	3
			-	-		45	3	

### EXPERIMENTAL FOODS PRACTICAL-FOOD GROUP I

1. Grouping of food – Discussion of nutritive value
2. Technique in measurement of food stuff-use of standard measuring cups and spoons.
3. Cereals Microscopic study of different starches
4. Methods of combining starch and boiling water
5. Gluten formation
6. Pulses – Effect of hard and soft water, alkali, cooking time of grams and dhals.
7. Vegetables – Effect of acids, alkali, covering, steaming and pressure cooking on the different pigments and acceptability of vegetables.
8. Fruits – Study of different methods of preventing enzymatic browning of cut fruits, pectin content of fruits.
9. Different recipes from cereals, pulses, vegetables and fruits

### EXPERIMENTAL FOODS PRACTICAL – FOOD GROUP II

1. Eggs – Coagulation of egg protein – factor. Egg white foam – effect of beating, sugar, acid and temperature
2. Milk cookery – coagulation of milk protein, paneer
3. Fats and oils – Comparison of smoking temperature of some fats and oils
4. Sugar and Jaggery – different stages of crystallization of sugar
5. Different recipes from fleshy food, egg, milk and milk products
6. Beverages – preparation of stimulating, nourishing and refreshing beverages.
7. Fats and oils – Preparation of shallow and deep fried foods.
8. Sugar Cookery – Preparing recipes at different stages of sugar cookery

### TEACHING METHODOLOGY

- Chalk and Board teaching
- Assignments
- Group Discussions
- PPT
- Seminars
- Other Group Activity

### SYLLABUS DESIGNER:

- Mrs. K. GOWTHAMI, Head and Assistant Professor, Department of Foods and Nutrition